

Granite care guide

Natural Granite is an investment in lasting beauty that will give many years of wear. Following some simple precautions, properly sealing, using the correct cleaning methods and products, will ensure a lifetime of use from natural stone. Although we usually think of stone as "hard", it is a porous material that can absorb spills and stains if left untreated. Sealing stone with a quality impregnating sealer will prevent most spills from damaging it.

All our surfaces are sealed before leaving our workshop and where necessary once installed with lithofin stain stop; this will need re-applying every 2-4 years depending on the type of Granite.

Cleaning Procedures & Recommendations

Keeping stone free of abrasive dust will minimize scratches and wear-patterns that can develop overtime. Dust all natural stone surfaces regularly. Clean natural stone on a regular basis with warm water and a clean, non-abrasive cloth. Does not use general purpose cleaners or you may damage the stone or the sealer applied. Do not use products that contain lemon, vinegar or other acids as these may etch the stone surface and damage the polish. Do not use scouring powders or creams; these products contain abrasives that may scratch the surface.

What to Do When a Spill Occurs

A quick response can keep spills from damaging stone or the sealer. Overall, just use common sense. Sealers give you extra time to get spills cleaned up and less time for the spill to stain the stone. Granite is not hard to maintain. Just remember not to use any harsh or abrasive cleaners as this will accelerate the breakdown of your surface sealer over a period of time.

We recommend daily cleaning with warm soapy water and then buff using Ecloth or chamois leather. Alternatively there are specialist stone worktop cleaners available for most supermarkets.

Quick Guide

- Granite is not difficult to clean - mild soap and water is all that is generally required. Work surfaces should be cleaned using a neutral detergent, rinsed with clean water and buffed dry using a soft clean cloth.
- For a long lasting finish granite should be treated at regular intervals. Never use abrasive cleaning products such as metal pads & scouring detergents on granite as these can affect the finish over time. Avoid alkaline & chlorine based cleaners. Do not use bleach. Granite is easily maintained without the need for such abrasive cleaners.
- Please be aware that any acidic products i.e. citrus liquids, fizzy drinks, wine, vinegars etc will leave marks on the surfaces so must be wiped immediately. Strongly coloured foods, i.e. curry, saffron, red wine, etc can cause staining so should be cleaned instantly.

- Do not expose granite to excessive heat; it is best to have a trivet or something similar to place your pans on when taken directly from the hob.
- Do not stand on your granite work surface to change light bulbs ect, as this can cause irreparable damage to vulnerable areas around sink and hob cut outs.
- As with any high quality worktops, care should be taken against possible scoring with knives or other cutting tools and chopping-boards should always be used.

For a long lasting finish granite should be treated at regular intervals. Our care kit contains all the products necessary for protecting your granite (professional waterproofing oil, cleaning fluid & wax) please contact Regency Kitchen Design on 01234 843753 or email to order a care kit